

EXPERT SHOPS IN PERSON



Mrs. Edith Jeffers Freeman, economist of the Safeway Stores and Piggly Wiggly Homemakers' Bureau, who will conduct the Herald-Safeway Stores course in "Kitcheneering," does her shopping at a Safeway Store in preparation for the series of classes which begin next Wednesday, April 25, at the Torrance Theatre.

Family Is Won By Hot Breads

Hot breads for breakfast, lunch or dinner—and nothing else matters—much. On cool days hot biscuits or muffins seem almost necessary, at least once a day. How good they taste for breakfast with some of the strawberry jam mother made in June, or orange marmalade, if you prefer. Ever try hot biscuits with plenty of nice sweet butter and maple syrup? You just can't get enough. It isn't possible!

Of course, there is just one drawback to all this. Once you have started, there is no place to stop. The family will demand more and more. You may just as well invest in a large sized sack of flour and look up all the old and new hot bread recipes—and proceed to outdo yourself.

Muffins always make a hit, too, and you can add almost any kind of fruit or berries for variety. Serve them at any meal. With bacon and coffee, you have all the breakfast you want. Berry muffins make a grand desert served with a good liquid pudding sauce.

BERRY MUFFINS
 2 cups flour ¼ cup sugar
 2 teaspoons baking powder
 2 tablespoons butter
 1 cup milk (scant)
 1 cup berries
 ¼ teaspoon salt.
 Mix and sift dry ingredients twice; work in butter with tips of fingers, add milk and berries. Bake in greased muffin pans 25 minutes in hot oven (400° F.).

Sensitive Coffee Grateful For Cook's Kind Attention

Coffee is grateful for kind attention. The finished product will repay the housewife who uses care in keeping, preparing and serving it.

Coffee is sensitive. As soon as coffee comes in contact with air oxygen tends to reduce its flavor, so it's wise to keep it as free from exposure as possible. It's a good plan to put the coffee into a jar with a tight rubber ring top as soon as the can is opened, especially when you buy amounts larger than would be used in a week. Ordinarily, coffee will keep fresh for a week in the original can, after opening, but don't leave the lid off.

No matter how carefully coffee is prepared the result will be below standard if the pot is not clean. After using always wash it out with soap suds, then rinse and dry. Occasionally soda and water may be used, followed with rinsing. Leave the pot uncovered that air may circulate through it.

Ordinarily coffee making calls for one rounding tablespoon of coffee for each cup of water, but this amount varies according to the strength of the coffee desired.

The new drip pots are simple to use and produce an excellent beverage. The pot should be pre-heated to keep the coffee hot as it drips through. Percolated coffee may be made with either cold or boiling water, depending on the

type of pot. If the spread at the bottom is wide boiling water is preferable. If it is of the valve type cold water is best. The boiling water must be drawn fresh from the cold tap and brought to a boil. Ten minutes is the usual time to make good percolated coffee.

Many still prefer boiled coffee. Sometimes a little egg is mixed with it to clear the beverage and add sparkle. Another method is to tie the coffee in a bag, which makes the drink clear without using egg or cold water to settle the grounds. Again, cold or hot water may be used. Blend it with the coffee, bring to a good boil and serve. This is the method used on picnics, as a rule.

But no matter how it's made, serve it HOT.

Cure For Smoking Kerosene Heater

If a kerosene heater smokes or has a disagreeable odor when lighted, place it on a box about one foot from the floor. A piece of gum camphor dropped into the tank will also remove unpleasant odor and give a clearer flame. If the lighted wick gets turned too high and can not be turned down, throw on a handful of salt to put the flame out at once.

Radio Chats From Bureau Cover West

To keep thousands of Western homemakers constantly informed of the latest discoveries made at "Kitcheneering" headquarters in Oakland, the Safeway Stores and Piggly Wiggly Homemakers' Bureau features its director, Mrs. Julia Lee Wright, on radio programs over 13 stations each Friday morning.

These programs cover every important subject pertinent to homemaking as well as news of the latest findings in the bureau testing kitchen. Along with this timely information the programs have also become popular because of the sparkling entertainment provided by radio stars.

On the National Broadcasting Company network, Mrs. Wright's radio programs are released over KFI, Los Angeles; KGO, Oakland-San Francisco; KJW, Portland; KOMO, Seattle; KHQ, Spokane; KOA, Denver; KDYL, Salt Lake, and KTAR, Phoenix.

A supplementary "wax network" includes KFJL Klamath Falls; KORE, Eugene; KUJ, Walla Walla; WFAA, Dallas; KIDO, Boise; KGOO, Albuquerque; KGIH, Butte; KMGD, Medford; KTSM, El Paso, and KXO, El Centro.

Meringue Sparkling Crown For Pastry's Royal Family New Protesges For Graham

Dr. Sylvester Graham, after whom Graham flour and Graham crackers were named more than a hundred years ago, wouldn't recognize his versatile proteges today, according to home economists. Graham cracker "cookery" has become a new vogue.

Every day there are new recipes published on the use of Graham crackers to make such tempting things as Dr. Graham never dreamed of: Graham cracker ice box cake, Graham cracker pie, Graham cracker cake, sandwiches, bread and even souffles. The brown Betty of childhood days becomes, with Graham crackers, a frozen dish from the refrigerator all covered with whipped cream and sprinkled with nuts. For children, a "meat pudding" becomes a wonderful "treat" when made with Graham crackers, mothers familiar with the new vogue, have discovered.

Home economists point out that Graham cracker "cookery" is based upon the sound contribution to health made by Graham products. This is recognized by dietitians and in many schools Graham crackers with milk are a daily classroom treat.

Meringue is the sparkling crown for much pastry. To give pastry that final royal touch, try this method:

Beat egg whites until stiff and dry; then gradually beat in two tablespoons of granulated sugar to each egg white, beat until thoroughly blended. A drop of lemon flavoring improves all meringues. Pile high and rough in appearance, spreading to cover the entire top of the pie.

If meringue is drawn clear to the rim of the crust it will not shrink or form drops of moisture. Bake in a cool oven (300 deg. F.) for about 15 minutes. If baked slowly the meringue will not fall.

Drops of water on meringues are also caused by not heating the sugar in enough. Meringues fall because of not enough sugar and because they are baked too fast and in too hot an oven. Too hot an oven sears the outside, leaving the meringue underneath uncooked.

A meringue should dry out first and then brown. Watery meringues are caused by too hot ovens.

HANDY TWINE HOLDER

A handy twine holder is a small funnel, suspended from the kitchen wall in a convenient place by the small ring attached to it. Place the ball of twine inside and run the end of the string out through the tunnel end.

WIDE VARIETY WAYS TO USE CHEESE TOLD

How Cheese and Cheese Dishes Lend Interest to Menus, Explained By Cooking School Expert

Cheese from soup to nuts is the order of the day in the present-day meal-planning. This oldest of all manufactured foods, the American housewife is discovering, has an infinite variety of uses for every meal, and every course in the meal.

Just how cheese and cheese dishes can lend interest and distinction to present-day menus will be presented before women at the Safeway Stores and Piggly Wiggly Cooking school, Wednesday, Thursday and Friday, April 25, 26, 27. From bacon and cream cheese pinwheels, which are the jolliest sort of appetizer for the dinner or buffet supper service, to little Cheese nuggets, confections as good as gold, cheese of the familiar and popular varieties will be shown in newest guise.

An entree which is perfect for the family or "company" dinner made with fricasseed chicken, spaghetti and cheese is among the new dishes to be presented. With salads, appetizer snacks, and even an icing made with "Philadelphia" Cream Cheese to be demonstrated, cheese will justify its place as a universal food, capable of dramatizing the whole world of food-stuffs.

Some new cheese recipes follow:
SUNBONNET SALAD
 Just the thing for the younger generation! Invert half a large canned pear on cup-shaped piece of lettuce, having small end of pear on stem end of lettuce. Pin lettuce to pear on either side with cloves. Paint face with vegetable coloring. Grate American or Pimento Cheese around pear for golden locks. Use strips of pimento for bonnet strings.

"GOOP"
 All you need is "more room."
 2 to 3 pounds fricasseeing chicken
 1 veal knuckle
 4 cups uncooked spaghetti
 ¼ cup minced onion
 1 teaspoon paprika
 ½ cup minced green pepper
 ¼ cup minced pimiento
 1½ cups ripe olives
 2 cups grated cheese
 Cut chicken in pieces; clean and brown in hot fat. Put in large kettle and pour boiling water over it. Add veal knuckle, and cook for three hours. Take meat from bone, remove bones and cut meat in small pieces, return to broth. Brown paprika, onion and green pepper in fat and add to the mixture with pimiento. Add salt and spaghetti and cook until spaghetti is almost tender. Add olives and one cup grated cheese and cook until cheese is melted into the mixture. Serve piping hot on large platter, sprinkle remaining cup of cheese over top and decorate with strips of pimiento. Serve with Butter-Salad and Butter Garlic Bread. Serves 10 hungry people.

BACON AND CREAM CHEESE PINWHEELS
 An unusual hors d'oeuvre. Remove the lower crust from a loaf of fresh white bread. Cut thin slices the full length of the loaf. Trim crusts. Spread each slice with Cream Cheese softened with a small amount of milk. Roll up

Aroma Sealed Up In Fresh Spice Cakes

Word of Caution Given Cook Who Uses Coffee In Her Recipes

Most of us are inclined to think of coffee merely as a beverage. But it has many other uses in cookery. Who has not enjoyed coffee cakes? Not the variety named because they are served with coffee, but those that contain coffee.

But remember, when using coffee in a recipe, pour it off the grounds while still hot, as standing on the grounds tends to absorb the fragrant aroma.

Here is a recipe for Coffee Spice Cakes, especially good when served warm:

COFFEE SPICE CAKES
 ¼ cup shortening
 2-3 cup sugar
 1 egg
 1½ cups flour
 1½ teaspoons baking powder
 ¼ teaspoon salt
 1 teaspoon cinnamon
 ½ teaspoon cloves
 ½ cup cold coffee
 ¼ teaspoon vanilla
 Cream the shortening with sugar; add beaten egg and mix well. Sift flour once, measure and sift again with baking powder, salt and spices. Add alternately with the coffee. Add vanilla and beat thoroughly. If desired, half a cup of raisins, cut into pieces, may be added. Pour into greased muffin pans and bake in a moderate oven 375° F. about 20-25 minutes. Serve fresh.

like jelly roll, cut each roll in half crosswise, and wrap a strip of bacon around each pinwheel, securing it with two toothpicks. Toast the pinwheels under a low broiler flame, turning often to cook the bacon. Or toast in a hot oven until bacon is crisp.

CHEESE MUGGETS
 As good as gold. With a piece of heavy thread, cut a cake of Cream Cheese into three lengthwise strips, then into four crosswise pieces, making 12 small squares of cheese. With a fork, carefully toss each square in finely chopped nuts, until all sides are covered. Or shake the squares in a small paper bag half filled with chopped nuts. Serve on lettuce, with French Dressing.

BROILED BEAN SNACKS
 An excellent luncheon dish. Place slice of buttered bread on baking sheet or broiler pan. Spread with baked beans. Put a slice of American cheese over beans. Top with slices of bacon, broil under low flame until cheese is melted and bacon crisp, about 10 minutes.

TOMATO TWINKLE

The perfect salad for a bridge party.
 1 can tomato soup
 2 tablespoons gelatin
 ½ cup water
 ½ teaspoon salt
 ½ teaspoon onion juice
 ½ pound pimiento cheese
 1 cup mayonnaise
 1½ cups chopped celery
 ½ cup stuffed olives
 Heat soup and add gelatin which has been soaked in cold water. Add salt, onion juice and cheese, which has been put through a sieve. Stir until the mixture is smooth. Cool, add mayonnaise and chopped celery. Place sliced, stuffed olives around bottom of ring mold. Pour in mixture and chill until set. Serve with crab salad or drained canned Royal Ann Cherrise and pineapple, and crisp crackers. Serves 10-12.

CRACKER COOKERY gives you one good surprise after another



QUICK-AND-EASIES
 SOMETHING NEW FOR YOUR SUNDAY NIGHT SUPPER CROWD

Anchovy Special

Blend anchovy paste with an equal amount of butter. Spread on Toasted Whole Wheat Dainties and garnish with slice of stuffed olive.

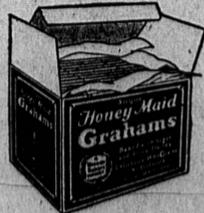
Springtime Snow Flakes

Cream butter with lemon juice and minced onion. Spread on Snow Flakes and garnish with coarsely chopped water cress.

Trick Treats

Mix 1 tablespoon horseradish with 2 tablespoons cream cheese. Spread between Toasted Whole Wheat Dainties.

Note: Prepare garnish ahead of time, but spread on crackers at the last minute.



Look!
THIS SNOW FLAKE SOUFFLE CALLS FOR only 2 eggs

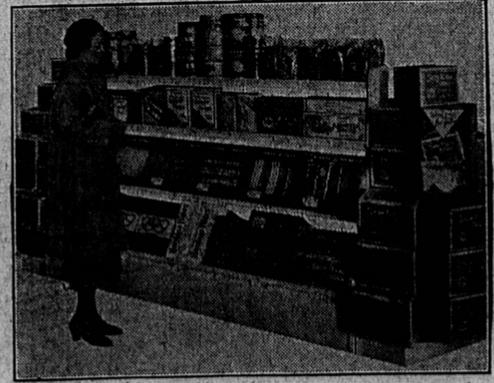
10 Snow Flake soda wafers (crumbled fine)
 1 oz. chocolate
 1 cup milk
 ¼ cup sugar
 ½ tsp. cinnamon
 1 tsp. vanilla
 2 egg yolks
 2 egg whites

Crumble crackers into top of double boiler, add chocolate, milk, sugar and cinnamon and cook over hot water 10 minutes, stirring occasionally. Remove from fire and add to beaten egg yolks. Then fold in stiffly beaten egg whites and add vanilla. Turn into buttered baking dish, set in a pan of hot water and bake in moderate oven (375° F.) 45 minutes. Serve at once with peppermint sauce or cream. Preparation, 15 minutes. 6 portions.

Make HONEY MAID MUFFINS without using flour

18 Honey Maid Graham crackers (crumbled fine)
 3 tbsps. melted shortening ½ cup milk
 2 tps. baking powder ¼ tsp. salt
 4 tbsps. honey 1 egg

Mix shortening and honey and add well beaten egg. Crumble crackers and add milk, salt and baking powder. Put mixture into greased muffin pans and bake in a hot oven (425° F.) 20 minutes. 12 small muffins.



Look over your grocer's biscuit department! See the dozens of good things the Uneda Bakers make that are waiting you there—all oven-fresh.

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